

# PRITHVI

## 5 COURSE TASTING MENU

95

(sample menu, dishes may change according to the season and availability)



ONION SEED MILK LOAF  
biryani spiced goats' butter

WILD BASS CEVICHE  
burnt tomato chutney, tomato pani, marigold

ROAST COD  
Wye Valley asparagus, mushroom pepper sauce

### SELECTION OF SNACKS

BEEF YAKHNI CONSOMMÉ

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GUJARATI DUMPLING  
tamarind chutney, truffled pecorino

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BOMBAY FRIED CHICKEN  
Kashmiri chili glaze, trout caviar

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TUNA TARTARE  
gram flour pappadum, mango chutney

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15gr OSCIETRA CAVIAR  
sour cream, soft herb tartlettes  
40 supp.

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SOMERSET LAMB  
tandoori cutlet, shoulder bhuna,  
carrot & wild garlic

OR

CORNISH DAY BOAT FISH  
grilled octopus, red pepper rasam,  
black rice, parsley

BBQ PINEAPPLE UPSIDE-DOWN CAKE  
coconut & maple syrup

SELECTION OF ENGLISH AND FRENCH CHEESES  
crackers, chutney & grapes  
16 supp.

WINE PAIRING - 75

PREMIUM WINE PAIRING - 105